

# FOOD & MARKET PAGE

## TESTED RECIPES...

Each Recipe Approved and Tested in Model Kitchen

By EDITH M. SHAPCOTT  
BANANAS BROILED IN BACON STRIPS

Roll 1 1/4 inch lengths of banana, which have been peeled, in strips of bacon. Secure each roll with a toothpick. Broil until bacon is crisp and a delicious brown. Serve hot, allowing 3 rolls for each serving.

### GREEN PEPPER OMELETTE

4 eggs  
1/2 teaspoon salt  
Few grains pepper  
4 tablespoons hot water  
1 tablespoon butter  
1/2 cup green pepper, diced

Beat yolks of eggs until thick and lemon-colored. Add salt, pepper and hot water. Beat whites until stiff and dry. Cut and fold into yolk mixture. Add green pepper and carefully fold in. Heat omelette pan and butter sides and bottom. Turn in mixture, spread evenly. Place over a low flame and cook slowly, occasionally turning pan so omelette will brown evenly. When well puffed and delicately browned underneath, place in a moderate oven to finish cooking on the top. The omelette is cooked if it is firm to the touch when pressed with the finger. Fold and turn on hot platter.

### CHEESE AND PEACH SALAD

6 halves of canned peaches  
1 cup cottage cheese  
2 tablespoons strained honey  
1-2 cup pecans, chopped

Mix cottage cheese and honey and make into 6 balls. Fill centers of peaches with the cottage cheese mixture. Place in nests of lettuce leaves. Pour over them French dressing to which a small grapefruit, cut in small pieces, has been added. Garnish with whipped cream and sprinkle the nuts over the top.

### SOUTHERN WAFFLES

(For New Year's Supper)

1 1/2 cups flour  
1/2 teaspoon baking powder  
1/2 teaspoon soda  
1/2 teaspoon salt  
1/2 teaspoon sugar  
2 eggs  
2 tablespoons melted butter  
1/2 cup cold cooked chicken, cut fine  
2 cups sour milk

Mix and sift ingredients. Add

## New Year's Eve Suppers

Everywhere groups of friends gather on the gala occasion of New Year's Eve! Perhaps the earlier part of the evening will be spent elsewhere and the crowd invited over later to usher the new year in around your fireside. It is one of the most opportune and delightful occasions in the whole year for informal supper parties. This year, the smart New Year's Eve Supper will be a simple but substantial one and it need be almost no work at all for the hostess. The menu should include one hot dish—and soup seems to be the one dish that is exactly right. Generous steaming bowls of soup, crackers or sandwiches, relishes, and plenty of coffee is a menu that will bring applause. Waffles and bacon offer another good solution of the question. Here are two fashionable, but simple suggestions—serve one of them and have a grand party on New Year's Eve!

**Cream of Tomato or Cream of Green Pea Soup (ready-to-serve)**  
**Crackers Spread with Roquefort Cheese**  
**Ham or Tongue Sandwiches on Rye Bread**  
(prepared before guests arrive)

**Prepared Mustard** **Celery** **Genuine Dill Pickles**  
**Coffee** **Mints**

**Waffles\*** **Bacon** **Grape Jelly**  
**Maple Syrup** **Coffee** **Crisp Candy Balls\***

**Chilled Tomato Juice.** **Bacon** **Grape Jelly**

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## THE NEW YEAR AND A WELL-STOCKED CELLAR

These Liqueurs Will Make Your Hospitality Equal to Almost Any Occasion

By ANTOINE DADONE—NEW YORK

Formerly of Monte Carlo—Cafe Martin

It is a relief to have prohibition safely off our hands, but a real task as well as a joy to begin again, after so many years, to provision the home with fine liquors wisely selected.

We must not buy indiscriminately, but according to a well-considered plan, not only in order to assure ourselves of a good assortment, but also for the sake of economy. It is less expensive by the case, and that should be remembered when making out individual lists. The following I suggest as excellent wines and liquors in sufficient variety to make up a moderate cellar. The vintage years of the wines are given, so that you will buy only the best.

### FOR COCKTAILS OR HIGHBALLS

1 case of Dubonnet  
1 case of Rye Whiskey  
1 case of Dry Gin  
1 case of French Vermouth  
1 case of Cointreau  
1 case of Brandy  
1 case of Rum  
1 bottle of Orange Bitters

And here are some of the simplest of the cocktail recipes which are also the tastiest:

### DUBONNET COCKTAIL

1-2 Dubonnet  
1-2 Rye Whiskey  
a dash of Orange bitters

ing water, slowly and cook until thickened. Add currant jelly, honey, and lemon juice. Blend well. Serve with Southern waffles.

### CAVIAR CLUB COCKTAIL

1-2 French Vermouth  
1-2 Dry Gin  
Dash of Cointreau  
Dash of Brandy  
Maraschino Cherry  
ZAZA COCKTAIL

1/2 Dubonnet  
1/2 Dry Gin  
Dash of Absinthe  
1 Maraschino Cherry (if desired)

### SIDE CAR

1 Cointreau  
1/2 Brandy  
Juice of 1 lemon  
Pinch of sugar

### THE WINE LIST

Dry White Burgundy: Chablis, Pouilly, Meursault. These are clear, pale, yellow, dry wines; vintage years, 1908-11-15-23-26-28.

Medium Dry Burgundy: Montrachet and Puligny; lemon colored, fragrant wines; vintage years, 1906-11-15-23-28.

Bordeaux: Sauternes and Graves; light amber; vintage years, 1904-08-14-19-23.

Light Red Wines: Chateaux La-tour, Lafite, Haut-Brion, Ausone; these are the red Bordeaux, red-brown in color; vintage years, 1900-4-11-14-20-24-28.

Heavy Red Wines: Chamberlain (very popular), Volnay, Corton, Richebourg and Hospices de Beaune; crimson color with heavy aroma; vintage years, 1904-11-15-23-26-28.

Port: 1920 vintage.

Dessert Wines: Champagne... Pol Roger, Heidsieck, Roederer, Cliquet; pale, sparkling, varying degrees of dryness; vintage years, 1904-06-11-15-19-23.

Guirand; vintage years, 1900-01-04-08-21-24.

Cordials or Liqueurs: Creme de Menthe, Creme de Cacao, Kummel, Apricot, Peach and Cherry Brandy. This list is given in the order in which it should be served at the table, from the oyster course to dessert, remembering that the red meat course takes the red, heavy wines. Next week I shall list some excellent and varied recipes for canapés

1859 THE ATLANTIC & PACIFIC 1934

Ring out the old... Ring in the new!

Grateful for its pleasures and achievements, let us forget the sorrows and trials of 1933 and look to a brighter 1934.

A new day and new year bring new hope and opportunities. A.P. has faith that 1934 will be a better year for all of us.

ESTABLISHED 1859

1859 THE YEARS MAY CHANGE... 1934

But the policies of A.P. remain the same. To buy the best of foods to buy at the lowest price which is fair to the producer, and to sell as cheaply as possible—that has been A.P. policy for 75 years. It is A.P.'s pledge for 1934.

Quality Meats at A&P Markets

**Turkeys** Fresh Young Northwestern Birds **lb 25c**

For The Two Day Holiday We Also Suggest

**Fowl** Fresh 3 1/2 To 4 1/2 lbs. **lb 20c** | **Hams** FRESH **lb 15c**

**Fresh Pork** Shoulders 6-8 lbs. **9c** | **PORK LOINS** **lb 12c**

**Lamb Legs** GENUINE SPRING **lb 18c**

**Chickens** Fresh 4 lb Avg. **lb 23c**

**Rib Roast** Selected Beef—All Cuts **lb 18c**

**Veal Legs** **lb 15c**

**Chuck Roast** **lb 14c**

HOLIDAY SUGGESTIONS

**Mixed Nuts** **lb 19c** | **Mince Meat** Queen Anne **PKG 10c**

**Gingerale** Yukon Club Cont. 12-15 oz. Bots **69c** | **Pitted Dates** Marvin Brand **PKG 15c**

**Currants** Rajah Brand **pkg 17c** | **Seasoning** BELL'S Poultry **PKG 10c**

**BUTTER** SILVERBROOK PRINT **2 lbs 45c**

**SUGAR** **10 lbs 47c**

**BACON-EGGS** 1 lb BACON **19c**  
1 doz EGGS **23c** (cold storage)

SPECIAL VALUES

**Codfish** Gorton's Brick **PKG 23c** | **Quaker Oats** 2 Large **29c**

**Chipso** Flakes or 2 Large **29c** | **Coffee** Chase and Sanborn **lb 27c**

**Gelatine** Minute **PKG 12c** | **Pears** Nob Hill Brand 2 Large Cans **29c**

**CAMPBELL'S TOMATO SOUP** 4 CANS **25c**

Quality Quaker Maid Products

**Catsup** Large Size 2 Bottles **25c** | **Mustard** Rajah 5 oz. Jar **10c**

**Dried Beef** 3 oz. Table Glassware **17c** | **Tea Balls** Packet of 15 **17c**

**PEANUT BUTTER** SULTANA BRAND 1 lb Jar **15c**

**CRACKED WHEAT BREAD** LARGE LOAF **8c**

**Coffee Ring** **16c** | **Oranges** Florida Med. Size 2 Doz **43c**

**Layer Cake** **17c** | **Grapefruit** Large Heavy 2 for **15c**

**Fruit Cake** **29c** | **Carrots** Large Calif 2 Bchs **11c**

**Silver Dust** 2 pgs **27c** | **Vermont Maid Syrup** bot **17c**

A&P FOOD STORES OF NEW ENGLAND

Prices effective in Waterbury and immediate vicinity

"A FULTON STORE WILL SAVE YOU MORE!"

**FULTON Markets**

We Take the Pleasure at This Time to Extend to All of Our FRIENDS AND PATRONS A VERY HAPPY NEW YEAR

**FRESH TURKEYS** LAND O' LAKES **27c**

**FRESH HAMS**, lb. .... **15c** | **ROAST Ribs** **11c**

**PREMIUM ROASTING CHICKENS** **20c**

**Genuine LAMB** Spring **1b 18c**  
**LEGS**  
**SOLID ROLLETES** **1b 14c**

**Choice VEAL** Milk-Fed **1b 12 1/2c**  
**Rumps** **1b 12 1/2c**  
**MEATY CHOPS** **2 lbs 19c**  
**STEWING** **6c**

**Choice BEEF** Steer **1b 12c**  
**CHUCK ROAST**  
**SHOULDER CLODS** For Pot or Oven **16c to 21c**

**GENUINE CAPONS** ..... **1b 31c**

**FRESH GOLDEN FOWL** 3 1/4-4 lb. Avg. **1b 18c**

**FRESH SPARERIBS** Lean Fresh **2 lbs 17c** | **SHOULDER** **1b 8 1/2c** | **BACON** Sliced Rindless **2 lbs 33c**

**Lettuce** Large Heads—Iceberg **2 hds 15c** | **Spinach** FRESH **3 lb pk 17c** | **Grapefruit** MEDIUM SIZE **4 for 13c**

**Campbell's BEANS** SLOW COOKED AND DELICIOUS **5c tin**

**CAMPBELL'S** Vegetable or Vegetable-Beef **SOUP 2 tins 15c**

**STRICTLY FRESH MEDIUM NATIVE EGGS** doz **31c**

**FRESH CREAMERY BUTTER** 2 1 lb rolls **45c** | 2 No 1/2 tins **45c**

**SILVER DUST** ..... **2 pkgs. 27c**

**TEA** Chase & Sanborn 1/2 lb pkg. **35c** | **COFFEE** Maxwell House 1 lb Tin **27c** | **RICE** Water Maid 3 lb pkg **21c** | **CORN** Banquet 3 No. 2 Tins **29c** | **Tomatoes** Kent Farm 3 No. 2 Tins **25c** | **JELL-O** All Flavors **5c**

**LUX** TOILET SOAP **3 19c** | **FLAKES** Lgc. Pkg. **23c**

**EATWELL** Mackerel 2 No. 1 Tall Tins **17c** | **RED WING CATSUP** 2 14 oz Bot. **25c** | **JUST-RITE FANCY NORWEGIAN SARDINES** 5 tins **25c**

**PICKLES** SWEET MIXED **21c** | **DILL** **19c**